

THE GALLERY BAR AND RESTAURANT

Appetisers

Peterhead Crab Crumpets Dressed Crab, Chilli, Lime	£4.50 each
Panko Breaded Langoustine Tails Tartare Sauce, Lemon	£11.00
Olives Lemon, Oregano (Vegan)	£6.00
Haggis Bon Bons HP Sauce	£8.50

Starters

Smoked Salmon Chive Crowdie, Keta Caviar, Rye Bread	£14.00
Hand Dived Orkney Scallop Celeriac, Pear, Hazelnut	£16.00
Firecracker Prawns Chilli, Lime, Spring Onion	£17.00
Roast Pumpkin Hummus Pomegranate, Pine Nut, Flat Bread (Vegan)	£9.00
Poached Pear Fennel, Goats Cheese, Hazelnut (Veg)	£9.50
Soup of the Day Warm Sourdough	£8.50

From the Josper Grill

Minimum 28-day dry aged Scotch beef

18oz Chateaubriand <i>Served with rocket, your choice of French fries or hand cut chips and your choice of 2 sauces.</i>	£90.00
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Aberdeen Angus Steak Burger Maple Bacon, Monterey Jack Cheese, Cos Lettuce, Tomato, Burger Sauce, Fries	£21.00
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Prime Cuts	
10oz Rib Eye	£49.00
10oz Sirloin	£47.00
8oz Fillet <i>Served with rocket and your choice of French fries or hand cut chips.</i>	£47.00
Add Scallop with Garlic Butter	£11.00

SAUCE PEPPERCORN **£5.00** | RED WINE JUS **£5.00** | GARLIC BUTTER **£5.00** | BLUE CHEESE **£5.00**

From the Fish Market

Subject to availability from our Fishmonger

Cod Loin Brown Shrimp, Pomme Pureé, Glazed Kale	£27.00
Lobster Tagliatelle Homemade Pasta, Shellfish Bisque, Parmesan	£32.00

Tandoori

Tandoori Butter Chicken ⌚ Makhani Sauce, Mint Yogurt, Pilaf Rice, Naan Bread, Lentil Dahl, Lime Pickle	£24.00
Tandoori Monkfish Makhani Sauce, Mint Yogurt, Pilaf Rice, Naan Bread, Lentil Dahl, Lime Pickle	£26.00

Main Courses

Venison Loin ⌚ Potato Galette, Sticky Beetroot, Squash	£27.00
Beer-Battered Haddock Crushed Garden Peas, Hand Cut Chips, Tartare Sauce, Lemon	£21.00
Panko Breaded Langoustines Crushed Garden Peas, Hand Cut Chips, Tartare Sauce, Lemon	£26.00
Roast Turkey (GF Available) Roast Potatoes, Maple Glazed Root Vegetables, Sprouts, Skirlie Bon Bon, Turkey Sauce	£21.95
Tagliatelle Wild Mushroom, Truffle, Parmesan (Veg)	£18.00
Gnocchi Roast Squash, Chestnut, Tenderstem Broccoli (Vegan)	£19.00

Salads

Caesar Salad Cos Lettuce, Bacon Crisps Parmesan, Anchovies, Croutons	£13.00
Add Chicken	£6.00
Add Hot Smoked Salmon	£6.00
Add Halloumi	£4.00
Roast Butternut Squash Curry Dressing, Golden Raisin, Almond, Pomegranate, Quinoa, Kale	£13.00
Add Chicken	£6.00
Add Hot Smoked Salmon	£6.00
Add Halloumi	£4.00

Sides

Phoenix Sourdough	£6.00
French Fries/Hand Cut Chips	£5.00
Rocket Salad Parmesan, Cherry Tomato	£5.00
Maple Glazed Root Vegetables	£6.00
Roast Potatoes	£5.00
Glazed Sprouts Bacon, Chestnut	£6.00

Desserts

Sticky Toffee Pudding Toffee Sauce, Vanilla Ice Cream	£10.00
Egg Nog Crème Brûlée Shortbread	£10.00
Toasted Coconut Pannacotta Winter Berry Compote, Mulled Wine Foam	£10.00
Mackie's of Scotland Ice Cream and Sorbet	£7.50
Selection of Cheeses (Black Bomber, Taleggio, Blue Murder) Crispbread, Chutney, Quince	£13.00
Affogato Vanilla Ice Cream, Espresso, Chocolate	£8.50



Dishes with longer cooking time. 10% discretionary service charge will be added to the final bill.

We offer a range of gluten free alternatives. If you have any food allergy or special dietary requirement, please tell your waiter who can discuss suitable choices with you.

We are delighted to work with the following local suppliers

Phoenix Bakehouse, Inverbervie – Bakery

Campbells Prime Meat – Fish and Shellfish

G McWilliam Aberdeen Ltd – Scotch Beef

Mark Murphy – Fruit and Vegetables

Katy's Eggs, Torphins – Eggs

Mackie's of Scotland – Ice Cream and Sorbet

Caber Coffee Ltd, Aberdeen

We are delighted to be using 'Spill the Beans', every bag we buy means
a donation to Mental Health Aberdeen

FOR MORE INFORMATION

www.chester-hotel.com/sustainability/local-suppliers



IX THE CHESTER HOTEL
ABERDEEN